

STEAKS

ALL OUR STEAKS ARE COOKED OVER CHARCOAL GRILL

CLASSICAL

① "New York" (300g).....	1490
② "Ribeye" (300g).....	1940
③ Filet Mignon "Prime" (225g).....	1940
② Grass-fed "Ribeye" (400g).....	1490

NOT CLASSICAL

⑦ "Rump Cap" (300g).....	990
⑦ "Top Sirloin filet" (250g).....	1080
⑤ "Outside Skirt" dry aged (250g).....	1090
⑦ "Sirloin" (300g).....	780
⑥ "Flap" (250g).....	940

SOUS VIDE

① "New York" (300g).....	1490
⑦ "Ramp Camp" (300g).....	990

SPECIALS

Small lamb t-bones (280g).....	990
① Chateaubriand (350-400g).....	2440
Surf & turf (crab, filet mignon, scallops).....	2440

WE SERVE MEAT SAUCE TO ALL OUR STEAKS

SAUCES

Meat/Mushroom/Garlic aioli/ Tomato/ Cranberry/Peanut/Pepper.....	80
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SIDES

Baby potatoes with rosemary.....	250
Grilled zucchini.....	240
Creamed spinach.....	280
Grilled vegetables.....	270
Grilled corn.....	200
Mashed potatoes.....	190
French fries.....	170

Please inform your waiter
if you have any food allergies or dietary needs.



WINE STARTERS

Set of three pates: goose, mushroom & duck.....	650
Italian platter	680
Cheese platter.....	550
Fried cheese.....	350
Pumpkin creme brulee with goose pate	350
Bone marrow with "Borodinsky" bread toasts.....	290
Pate of choice:	
goose, mushroom or duck.....	270
Olives/ dried tomatoes/ artichoke.....	190

STARTERS

RED tartar	540
Beef carpaccio	450
Deer carpaccio	450
Salmon carpaccio with ponzu.....	450
Pumpkin creme brulee with goose pate	350
Mixed green salad.....	350
Asian steak salad.....	440
Smoked duck breast salad	460
Tuna tartar	580
"Caesar" salad with goose roast	650

SOUPS

Soup with grilled meatballs.....	350
Pumpkin creme soup	360
Tomato soup.....	300
Bread basket	80

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MAINS

Big RED burger.....	750
Burger with cheddar.....	540
· <i>bacon</i>	75
· <i>taleggio</i>	120
Surf and turf (<i>crab, filet mignon, scallops</i>)	2440
Scallops with boletus cream	820
Salmon fillet with grilled zucchini	950
Tuna filet with wasabi mashed potatoes	1070
Duck leg confit with quince.....	740

DESSERTS

Ice cream "Pedro Ximenez"	390
Date cake with ice cream.....	320
Meringue Pavlova.....	250
Blueberry-currant pie	280
Sour cream cake.....	280
Creme brulee.....	240
Homemade ice cream	170

This menu is an advertising material. Please ask your waiter
for detailed information about composition.



SOFT DRINKS

Bottled water Fiuggi (0,5/1l)	200/320
Traditional russian berry infusion (0,2/1l).....	120/500
Fresh juice (0,2/0,3l).....	250/350
Homemade lemonade (1l).....	500
Juice (0,2l).....	140
Fentimans lemonade (0,275l).....	290
Pepsi (0,2l).....	140
Tea (0,4l).....	240
Cranberry spiced tea (0,4l).....	290
Sea buckthorn tea (0,4l).....	290
Espresso	140
Americano.....	140
Cappuccino	170
Latte.....	190
Non-alcoholic wine:	
Natureo white/rose (0,125l)	260
Non-alcoholic beer Eggenberg (0,33l).....	190

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